



The Quechee Inn at Marshland Farm

Banquet Menu

PASSED HORS D'OEUVRES

HOT

Assorted Bruschetta ^o	\$140/50 pieces
Falafel Bites with Fresh Mint & Vegan Tzatziki ^o	\$160/50 pieces
Baked Stuffed Mushroom Caps ^o	\$140/50 pieces
Vegan Risotto Cakes with House-Made Marinara ^o	\$160/50 pieces
Spicy Vegetable & Shiitake Spring Rolls	\$140/50 pieces
Roasted Cauliflower with a Sweet & Spicy BBQ Sauce ^o	\$140/50 pieces
Curried Tofu or Seitan Satays with Peanut Sauce ^o	\$160/50 pieces
Spicy Thai Shrimp Spring Rolls	\$160/50 pieces
Mini Crab Cakes	\$160/50 pieces
Blackened Scallops with Cilantro Lime Aioli	\$170/50 pieces
Roasted Shrimp in Scampi Butter Sauce	\$140/50 pieces
Curried Chicken Satay with Peanut Sauce	\$140/50 pieces
Assorted Beef, Pork & Chicken Satays with Sauce	\$160/50 pieces
Mini Beef Wellingtons	\$170/50 pieces
Grilled Lamb Rack Lollipops with Basil Mint Pesto	\$200/50 pieces

COLD

Smoked Tomato, Fresh Mozzarella, Basil Pesto Canapés	\$140/50 pieces
Asparagus Tips & French Brie Wrapped in Prosciutto	\$140/50 pieces
Shrimp Cocktail served in Phyllo Pastry Cup	\$170/50 pieces
Cucumber Canapés with Whipped Dill Cream Cheese & Smoked Salmon	\$160/50 pieces
Brandied Duck Liver Mousse with Green Apple on Garlic Crostini	\$140/50 pieces

DISPLAYED HORS D'OEUVRES

Shrimp Cocktail Station	\$190/50 pieces
Spicy Tuna & Vegetable Sushi with Wasabi Ponzu Dipping Sauce ^o	\$170/50 pieces
Tempura Shrimp Siracha Mayonnaise Sushi Roll with Wasabi Ponzu Dipping Sauce	\$140/50 pieces
Smoked Salmon with Traditional Accompaniments (one side)	\$190/50 pieces
Fresh Vegetable Crudité with Dip	\$8.00 per person
Imported & Local Vermont Cheeses with Fresh Fruit & Crackers	\$12.00 per person
Charcuterie of Meats with Imported & Local Vermont Cheeses	\$18.00 per person

^o Vegan or Vegan Option Available

A 10% Vermont State Meal Tax, a 20% Service Charge, and a Taxable 3% Administrative Charge will be added to all the above prices.
Beverage Service is not included in the above prices.

PLATED ENTRÉES

All entrées are served with a seasonal vegetable and appropriate starch, fresh rolls with butter, mixed greens salad with a house-made vinaigrette.

SPECIALTY SALADS

Quechee Inn House Salad: Mesclun Greens tossed with dried Fruit Mélange, Fresh Berries & Pear, Crumbled Vermont Mountain Blue Cheese or Goat Cheese, dressed with a Champagne Vinaigrette and Balsamic Gastrique **\$3.00 per person**

Classic Caesar Salad: Romaine Hearts with White Anchovies, House Baked Garlic Croutons, and Shaved Reggiano Cheese Curls **\$2.00 per person**

MEAT

Grilled Center Cut Pork Loin Chop with an Apple Cider & Rosemary Demi-Glace	\$51.00 per person
Grilled Cracked Pepper & Rosemary Top Sirloin Steak	\$52.00 per person
Grilled New York Strip Steak with Sautéed Wild Mushrooms & Bearnaise Sauce	\$58.00 per person
Roast Prime Rib with Rosemary Au Jus*	\$58.00 per person
Seared Beef Tenderloin Medallions Au Poivre	\$60.00 per person
Grilled Filet Mignon with a Cabernet Infused Demi-Glace	\$60.00 per person
Blackened Beef Tenderloin and Jumbo Shrimp with Boursin Cream Sauce	\$60.00 per person
Roast Dijon and Hazelnut Encrusted Rack of Lamb	\$60.00 per person

POULTRY

Lemon Chicken Topped with Tomatoes, Chardonnay & Thyme	\$40.00 per person
Herb Marinated Statler Chicken Breast with Au Jus	\$40.00 per person
Chicken Roulade stuffed with Spinach, Smoked Gruyere, and Roasted Garlic	\$40.00 per person
Baked Chicken Breast with Prosciutto Ham, Vermont Cheddar, and Asparagus en Crouete	\$45.00 per person
Seared Sliced Duck Breast with a Grand Mariner Orange Demi-Glace	\$52.00 per person

SEAFOOD

Baked Stuffed Shrimp	\$50.00 per person
Char Grilled Salmon Fillet with an Orange & Fresh Ginger Honey Glaze with Buttered Leeks	\$50.00 per person
Seafood Stuffed Sole Fillets with Sherried Lobster Velouté	\$50.00 per person
Pan Seared Scallops en Crouete with Baby Spinach in a Brie Mornay with Puff Pastry	\$52.00 per person
Blackened Grouper Fillets with Scallion Beurre Blanc	\$52.00 per person
Potato Latke Encrusted Halibut with Sauce Maltese	\$56.00 per person

VEGETARIAN/VEGAN

Quattro Formaggio Ravioli with Sauteed Vegetables in a Local Pesto Cream Sauce	\$38.00 per person
Grilled Vegetable Ratatouille with Basmati Rice°	\$38.00 per person
Tofu or Seitan Stir-fry served over Toasted Macadamia Nut Jasmine Rice°	\$38.00 per person
Stuffed Portobello over Zucchini Noodles with a House Made Marinara°	\$38.00 per person
Couscous Stuffed Pepper with a Vegan Pesto Sauce and a Drizzle of Coconut Cream°	\$38.00 per person
Chickpea Cacciatore with Hose Made Marinara over Jasmine Rice°	\$38.00 per person
Saffron Risotto with Sauteed Asparagus, Portobello Mushrooms and Roasted Red Peppers**	\$39.00 per person
Coconut Risotto with Roasted Cauliflower, Kale, Roasted Red Pepper & Fried Chickpeas with a Coconut Curry Sauce°**	\$38.00 per person

*Minimum Order of 12 / **Minimum Order of 6 / ° Vegan or Vegan Option Available

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